



## Dinner Cruise Menu



### Mediterranean Dips and Tasty Breads

*Freshly baked loaves of bread, gourmet rolls, flatbreads and crisps accompanied by a selection of Mediterranean dips and whipped butter.*

### Mixed Baby Greens Salad

*Tossed garden greens with English cucumbers, ripe Roma tomatoes, Bermuda onions and crisp croutons served with our house made vinaigrette dressing on the side*

### Whole Wheat Pasta Bean Salad

*Seven beans and crisp peppers tossed with whole wheat fusilli pasta and a light curry dressing*

### Homemade Vegetable Lasagna

*Layers of vegetables, four rich cheeses and fresh pasta baked in our home made marinara sauce*

### Carving of Roast Beef

*Hand-carved AAA roast beef au jus served with a selection of grain mustards & horseradish.*

### Fresh Herb Grilled Chicken

*Grain fed chicken breast marinated in fresh herbs and spices, grilled to perfection and baked with vine ripened tomatoes and fresh basil*

### Roasted Garlic Mashed Potatoes

*Yukon gold mashed potatoes whipped with roasted garlic, extra virgin olive oil and fresh spring onions*

### Market Fresh Seasonal Vegetables

*Chef's selection of fresh vegetables lightly steamed and tossed with herbs and butter.*

### Sweet Endings

*Our Pastry Chef's selection of gourmet cakes, tortes, fresh baked pies, mini pastries, squares and home baked cookies with platters of seasonal fresh fruits and berries.*

**Freshly brewed regular & decaffeinated coffee  
Orange pekoe & assorted herbal teas**



Our chef reserves the right to make any substitutions depending upon quality of ingredients.

All prices are subject to 5% GST, 8% PST & 15% House Service Charge

Price subject to change without notice  
2010

